

83rd ANNUAL COLLEGIATE DAIRY PRODUCTS EVALUATION CONTEST

Product Attributes and Scores

Milk

Р Flavor D Acid 3 Bitter 5 3 1 Cooked 6 Feed 8 5 Fermented/ Fruity 3 1 Flat 9 8 Foreign 5 3 1 Garlic/onion 8 7 Lacks Freshness 6 Malty 3 1 Oxidized - Light 6 4 1 Oxidized - Metal 5 1 Rancid Salty 8 6 4 Unclean 1

Ice Cream

Flavor	S	D	Р
Acid	4	2	*
Cooked	9	7	5
High Flavor	9	8	7
High Sweetness	9	8	7
Lacks Fine Flavor	9	8	7
Lacks Freshness	8	7	6
Low Flavoring	8	6	4
Low Sweetness	9	8	6
Old Ingredient	6	4	2
Oxidized	6	4	1
Rancid	4	2	*
Salty	8	7	5
Syrup Flavor	9	7	5
Unnatural Flavor	8	6	4
Whey	7	6	4

Body/Texture

Crumbly	4	3	2
Fluffy	3	2	1
Greasy	4	3	2
Gummy	4	2	1
Icy	4	2	1
Sandy	2	1	*
Soggy	4	3	2
Weak	4	2	1

Butter

Flavor	S	D	Р
Acid	6	5	4
Bitter	6	5	4
Cheesy	3	2	1
Coarse	9	7	6
Feed	9	8	6
Flat	9	8	7
Garlic/Onion	3	2	1
High Salt	7	6	5
Metallic	4	3	1
Musty	5	4	2
Neutralizer	5	4	3
Old Cream	6	5	4
Oxidized	4	3	2
Rancid	4	2	1
Scorched	7	5	3
Storage	6	5	4
Unclean/Utensil	5	4	3
Whey	6	5	3
Yeasty	4	3	2

S = Slight

D = Definite

P = Pronounced

* = Unsalable

Note: A slight cooked flavor that is not objectionable may be scored a perfect 10 with no criticism (Butter Only)



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Cheddar Cheese

Flavor	S	D	Р
Bitter	9	7	4
Feed	9	8	6
Fermented	7	5	3
Flat/Low Flavor	9	8	7
Fruity	7	5	3
Heated	9	8	7
High Acid	9	7	5
Oxidized	8	6	3
Rancid	6	4	1
Sulfide	9	7	4
Unclean	8	6	3
Whey Taint	8	7	5
Yeasty	6	4	1

Body/Texture

Corky	4	3	2
Crumbly	4	3	2
Curdy	4	3	2
Gassy	3	2	1
Mealy	4	3	2
Open	4	3	2
Pasty	4	3	1
Short	4	3	2
Weak	4	3	2

Swiss Style Yogurt

Flavor	s	D	Р
Bitter	9	7	5
Cooked	9	8	6
Foreign	8	7	6
High Acetaldehyde	9	7	5
High Acid	9	7	5
High Flavoring	9	8	7
High Intensity Sweeteners	9	7	5
High Sweetness	9	8	7
Lacks Fine Flavor	9	8	7
Lacks Freshness	8	7	6
Low Acid	9	8	6
Low Flavoring	9	8	7
Low Sweetness	9	8	7
Old Ingredient	7	5	3
Oxidized	6	4	1
Rancid	4	2	*
Unclean	6	4	1
Unnatural Flavor	8	6	4
Yeasty	6	4	2

Body/Texture

Gel-like	4	3	2
Grainy	4	3	2
Ropy	3	2	1
Too Firm	4	3	2
Weak	4	3	2

Appearance

Atypical Color	4	3	2
Color Leaching	4	3	2
Excess Fruit	4	3	2
Free Whey	4	3	2
Lacks Fruit	4	3	2
Lumpy	4	3	2
Shrunken	4	3	2

Creamed Cottage Cheese

Flavor	s	D	Р
Bitter	7	5	1
Cooked	9	8	6
Fermented/Fruity	5	3	1
Flat	9	8	7
Foreign	7	4	1
High Acid	9	7	5
High Diacetyl	9	7	6
High Salt	9	8	7
Lacks Fine Flavor	9	7	6
Lacks Freshness	8	7	6
Metallic	5	3	1
Oxidized	5	3	1
Rancid	4	2	1
Sweet	8	7	6
Unclean	6	3	1
Whey	8	7	5

Body/Texture

Firm/Rubbery	4	2	1
Mealy/Grainy	4	2	1
Overstabilized	4	3	2
Pasty	3	2	1
Weak/soft	4	3	2

Appearance

Free Cream	4	2	1
Free Whey	4	2	1
Lacks Cream	4	3	2
Matted	4	2	1
Shattered Curd	4	3	2

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